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**OPTIONS:**

**Advance 2 week notice for ordering is appreciated.**

**$900 minimum order required plus a 10% catering and admin fee on your food total.**

**Your food is carefully and specifically prepared for you at our commercial prep kitchen.**

**NO FRILLS DROP OFF**

**Delivered in disposable trays. platters and deli containers. Oven heating instructions are provided for each heat and serve item.**

**DIY - Saves you money on Chef and Server on site staffing.**

**Drop off fee starts at $60 (goes directly to staff delivery person) depending on where you are located and size of your order – staff will open and check all items to be sure they are all intact and answer any questions you may have.**

**SET-UP SERVICE**

**Available for an additional chef fee. Pricing depends on your menu selections and time involved for set up. We’ll be happy to set up and garnish appetizers on your own personal serving platters for you if you prefer.**

**For private residence drop off only (single story or building with elevator).**

**We are not allowed to bring food into any major strip hotel rooms/suites without direct permission from the venue.**

**Please call or text Chef Cindy with any questions: 702-501-0818.**

**Al a Carte DROP OFF Appetizers**

**Delivered in disposable trays and deli containers.**

**36 pc minimum for each selection unless otherwise noted.**

**V = vegetarian friendly**

**Priced by the Piece or Serving**

**COLD SMALL BITES – These need to be refrigerated until serving time**

**$6 Mediterranean Veggie Skewer -** **V**

Smoked paprika roasted artichoke hearts, marinated mushroom, mozzarella, mediterranean olive, grape tomato

DIY Garnish - Lemon zest and parsley olive drizzle on side

**$6 Antipasto Skewers**

Skewered charcuterie and cheese

DIY Garnish - Fresh basil, balsamic and olive oil drizzle on side.

**$4 Classic Bruschetta - V**

Chopped fresh tomatoes with garlic, basil, olive oil, balsamic vinegar
Garlic crostini is packed separately (3 pcs. per serving).

Requires assembly or let guests build their own.

**$6 Mediterranean Bruschetta - V**

Diced English cucumber, grape tomatoes, kalamata olives, feta, lemon zest, red wine vinegar, olive oil, parsley. Garlic crostini is packed separately (3 pcs. per serving).

Requires assembly or let guests build their own.

**$4 Retro Knorr Spinach Dip Bowl - V**

Assorted crackers and French bread.

**$4 Street Corn Dip Cups - V**

Blue corn tortilla chip garnish with a mini spoon.

**$5 Buffalo Chicken Cream Cheese Dip Bowl**

Garlic crostini and celery stick dippers.

**$7 Roasted Cajun Shrimp Cocktail Cups**

Caper remoulade with fresh lemon wedge garnish.

Served in disposable square clear mini cups.

**$6 Roasted Old Bay Shrimp Cocktail Cups**

Diablo cocktail sauce with fresh lemon wedge garnish.

Served in disposable square clear mini cups.

**$8 Ahi Tuna Cocktail Cup with Mango Salsa**

Sesame and soy marinated tuna with fresh mango, cucumber and jalapeño salsa

Served in a tall square clear mini cup with a silver mini spoon.

**DROP OFF - Heat and Serve Hors d’ oeuvres and Sliders**

**Delivered cold in disposable aluminum trays and deli containers.**

**30 pc minimum for each slider selection unless otherwise noted.**

**Oven heating instructions are provided for each item.**

**DIY/No Set Up Fee -** **Oven heating instructions are provided for each item. Please do not microwave as it will diminish the quality.**

**SET UP SERVICE – We use your oven to heat up warm items so they are fresh and piping hot. Food is set up in disposable chafers with heating fuel.**

**Chafer sets are $18 per set.**

**HEAT AND SERVE WARM SMALL BITES**

**36 piece minimum order for each selection**

**$7 Mini Old Bay Jumbo Lump Crab Cake Bites**

Choice of chili garlic citrus aioli or caper remoulade on side.

Add disposable teardrop spoons with a mini fork $.50 each

**$6 Vegan Old Bay Crabcakes**

Made with hearts of palm.Vegan chili garlic aioli on side.

**$5 Cocktail Meatballs**

3/1oz. meatballs per serving. **Sauce choices - choose 1** - Chipotle bourbon bbq,

sesame teriyaki pineapple, Thai sweet chili cilantro. Cocktail picks included.

**$5 Caramelized French Onion and Gruyere Puff Pastry Bites - V**

**$6 Chicken Cordon Bleu Puff Pastry Bites**

Black forest ham, baby Swiss and honey Dijon mustard

**$5 Boursin, Artichoke and Spinach Stuffed Mushrooms – V**

**$5 Loaded Baked Potato Bites**

Mini twice baked potatoes stuffed with cheese, bacon, sour cream and scallions.

**HEAT AND SERVE GRILLED SKEWERS**

**36 piece minimum for each selection**

**$7 Mandarin Orange Chicken with Almonds**

Soy and black pepper marinated chicken glazed with a sweet and savory orange sauce,

garnished with toasted almonds and dried mandarin oranges.

**$6 Harissa Honey Glazed Chicken**

Marinated chicken thigh meat harissa glaze on side.

**$6 Greek Chicken and Red Onion**

Marinated in fresh lemon, garlic, oregano and olive oil.

**$8 Szechuan Steak**

Soy marinated angus beef, onions and peppers glazed with a spicy sweet Szechuan sauce

**$9 Black Angus Filet Mignon Mushroom Kebobs**

Cabernet demi sauce glaze

**$7 Chicken, Onion and Pineapple al Pastor**

Marinated in fresh citrus and pineapple chipotle vinaigrette

**$7 Golden Cadillac Margarita Roasted Shrimp**

Finished with fresh lime squeeze

**$7 Cajun Buttered Shrimp and Grape Tomato**

Spicy Cajun butter with fresh lemon squeeze

**$5 Beer Bratwurst and Onion Kebob**

Stout Guinness honey mustard glaze

**$6 Vegetarian Italian Sausage, Onion and Pepper Kebob – V**

**UPSCALE CASUAL WARM SLIDERS**

**Perfect for luncheons or cocktail parties.**

**Served on fresh local made mini bakery rolls unless otherwise noted in description.**

**Priced by the piece - 30 ct. minimum for each selection**

**Requires oven heating**

**$8 Pastrami Rueben**

Shaved premium pastrami, sauerkraut and Swiss on a rye roll.

1000 island dressing on the side.

**$7 Hoisin BBQ Smoked Pulled Pork with Pickled Red Onions**

Sriracha broccoli slaw on the side

Can sub chicken for pork.

**$8 Beef Birria with Monterey Jack and Pico de Gallo**

Pico de gallo on side.

**$6 Honey Garlic Buffalo Chicken and Bacon**

Ranch cream cheese smear and cheddar jack cheese.

**$7 Roast Beef, Swiss and Caramelized French Onion**

Thinly sliced premium deli top round roast beef with horseradish sauce on side.

**$7 Warm Smoked Ham and Baby Swiss Sliders on Hawaiian Rolls**

Dill pickle chips and honey dijon drizzle.

.**$7 Pepper Jack Mushroom Slider - V**

Green chile, roasted tomato, grilled onion, mushroom, pepper jack cheese.

**$7 Grilled Marinated Portobello Mushroom, Roasted Tomato, Cheese - V**

Olive oil and balsamic fig reduction drizzle.

**UPSCALE CASUAL COLD SLIDERS 30 ct. minimum each selection**

**$7 Lemongrass Chicken Bahn Mi**

Marinated grilled chicken, cucumber, pickled daikon radish, onions and carrots, cilantro,

red chili garlic aioli.

**$6 Lemongrass Tofu Bahn Mi – V**

Marinated baked tofu, cucumber, pickled daikon radish, onions and carrots, cilantro,

red chili garlic aioli.

**$5 Tomato Caprese - V**

Fresh mozzarella, roma tomato, basil pesto, olive oil and balsamic drizzle.

**$7 Smoked Turkey & Havarti**

Shaved premium smoked turkey, Havarti cheese, whole grain Dijon mayo, lettuce, tomato.

**$7 Tavern Ham and Serrano Pub Cheese**

Shaved premium tavern ham and house-made serrano cheddar pub cheese on a soft pretzel bun. Can sub shaved roasted turkey for ham.

**$7 Grilled Chicken Caprese**

Grilled sliced chicken, fresh tomato and mozzarella, basil pesto mayo.

Balsamic reduction on side.

**$9 Steak House**

Char grilled thin sliced black angus filet mignon, oven roasted tomato,truffled parmesan aioli.

**$11 Mini Maine Lobster Rolls**

Approximate Market Price $$$

**SLIDER SIDE ADD ONS**

**Priced per serving/20 serving minimum per selection**

**½ Pans**

**$7 Southwest Organic Spring Mix Salad - V**

Seasonal berries, mandarin oranges, goat cheese, honey toasted walnuts, jalapeno corn bread croutons and balsamic berry vinaigrette. Croutons, walnuts and dressing on side.

**$7 Loaded Potato Salad**

Yukon gold potatoes, sour cream mayo dressing, bacon, scallions, cheddar jack cheese.

**$6 Sriracha Broccoli Slaw - V**

Creamy sweet sriracha dressing with scallions.

**$6 Asiago Veggie Bowtie Pasta Salad - V**

Crisp tender broccoli, baby heirloom tomatoes, tri color bell peppers, black olives, asiago parmesan blend cheese, fresh parsley, white balsamic & honey vinaigrette dressing.

**$5 Kettle Chips with House Made Caramelized Onion & Garlic Dip Bowl - V**

**SWEET MINI TREATS**

**36 piece/serving minimum order for each selection**

**$5 Triple Chocolate Ganache Brownie Bites**

Topped with Belgian chocolate ganache

**The following items require refrigeration until serving time:**

**$5 Classic Lemon Bars**

**$7 Triple Chocolate Mousse Trifle Cup**

Dark chocolate cake with milk chocolate mousse, vanilla whipped cream, dark chocolate ganache. Oreo cookies and cream crushed candy bar garnish.

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**$8 Reposado Margarita Key Lime Pie Parfait Cups**

Layers of premium tequila and gran marnier spiked lime curd, whipped cream

and cinnamon graham cracker crust crumble.

**$7 Bananas Foster Profiteroles**

Filled with banana liqueur infused mascarpone whipped cream and fresh bananas.

Meyers dark rum caramel sauce

**$6 Pure Mascarpone Mini Cannoli**

Mini chocolate chip, crushed pistachio and maraschino cherry garnish.

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